



PEPPERJACK
SALTRAM OF THE BAROSSA



GRADED COLLECTION LANGHORNE CREEK SHIRAZ 2014

Australian's love nothing better than a great steak...and they love nothing better to have with their steak than a great bottle of Pepperjack Shiraz. Just as different steak cuts have different flavour, texture and appeal - so do different shirazes. The Pepperjack Graded Collection showcases shiraz made to perfectly match two of our favourite cuts of steak – Scotch Fillet and Porterhouse. Pepperjack knows about shiraz and steak!

The Pepperjack Graded Langhorne Creek Shiraz was chosen specifically for Porterhouse due to Langhorne Creek's ability to produce wines with fantastic minerality, fine chalky tannins and length of flavour that lengthens the flavour of the porterhouse through the palate.

WINEMAKER COMMENTS: RICHARD MATTNER

VINEYARD REGION

Langhorne Creek, South Australia

VINTAGE CONDITIONS

Langhorne Creek experienced a good winter and early rainfall that led to a traditional flood of both the Bremer and Angas Rivers around mid-winter providing deep soil moisture for the majority of the area. The growers battled a number of vagaries of Mother Nature this year with wind, a sporadic frost event, heat and heavy rain to deliver some outstanding fruit to winery. The conditions led to a long flowering period and variable fruit set which, followed by some very hot days and then rain in February. However, the hot summer was tempered by the reliable cooling breezes from Lake Alexandrina which allowed the fruit to ripen slowly and maintain its natural acidity while reaching optimum ripeness and also produced one of the most relaxed vintages experienced in Langhorne Creek for many years.

GRAPE VARIETY

Shiraz

MATURATION

This wine is matured in a combination of new and seasoned oak barrels for 15 months.

COLOUR

Rich bright red in colour with a dark purple rim.

NOSE

The nose shows rich concentrated red and blue fruits, dark chocolate with hints of spice.

PALATE

The palate is rich and plush with good structure. There is a concentrated layer of red and blue berry fruit and oak which is balanced with the fine chalky tannins to give length and power while finishing soft and full of flavour.

TECHNICAL ANALYSIS

Harvest Date: March - April 2014

pH: 3.63

Acidity: 6.8g/L

Alcohol: 14.5%

Residual Sugar: 0.6g/L

Bottling Date: March 2017

Peak Drinking:

This wine can be enjoyed now but will also improve with careful cellaring.



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